FOOD SERVICE

ESTABLISHMENT INSP							REPORT			
	ESTABLISHMENT	CLIENT	ΓNO.		COUN	ITY NO.	EST. NO	DATE M M D	D Y Y	
	ADDRESS	CTAFE	10	+	TT	11	PURPOSE () 4			
	ADDRESS STAFF		I.D.	_	4			() 2. Follow-up () 5. Investigation		
Insp. in			Tr. I.D	.	() 3. Complaint () 6. Other () 7. Inactive					
	OWNER - OPERATOR	TYPE		Com	mercial ool Cat	Food	() 5. Organized Cam	p Permitted ()	Yes () No	
		į	() 3 .	Hea		Facility	() 6. Temporary Ser () 7. State Institution () 8. Other Food Ser			
NOTE	: *Critical Items Require Immediate Attention	-L						Time Out.		
1754	**Identifies Misdemeanor Violations FC DESCRIPTION	LLOW-UP:	Wt.	98	·· · · · · · · · · · · · · · · · · · ·	4	RE:		/lin	
					HEN	ITEM DESCRIPTION W				
. 04	FOOD	· · ·					MBING			
* 01. 02.	Source, sound condition, no spoilage		5		29.	1	led, maintained			
02.	Original container, properly labeled				* 30.		-connection, back sipho		5	
	FOOD PROTECTION					TOIL	ET AND HANDWASI	HING FACILITIES		
* 03.	Potentially hazardous food meets temperature requiduring storage, preparation, display, service, trans-		5		* 31.		er, convenient, accessi			
* 04.	Facilities to maintain product temperature	portation	4		32.		rooms enclosed, self-clo			
05.	Thermometers provided and conspicuous		1			repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles				
06.	Potentially hazardous food properly thawed		2		L					
* 07.	Unwrapped and potentially hazardous food not rese		4		33.		BAGE AND REFUSE iners or receptacles, cov			
08.	contamination prevented; damaged/detained food se Food protection during storage, preparation, displa	egregated	2		33.		and rodent proof, freq		, 2	
ا الق	service, transportation	ay,	-		34.		le storage area enclosure		1	
09.	Handling of food (ice) minimized		2				controlled incineration	, , , , , , , , , , , , , , , , , , , ,		
10.	In use, food (ice) dispensing utensils properly st	ored	1			INSE	CT, RODENT, ANIM	AL CONTROL		
	PERSONNEL				* 35.		ence of insects, rodents		ed 4	
* 11.	Personnel with infections restricted		5		Ψ ω.		ds, turtles, other animal		7	
* 12.	Hands washed and clean, good hygienic practi	ces	5				ORS, WALLS AND C		·	
13.	Clean clothes, hair restraints		1		36.		s, constructed, drained, c		ina I 1	
	FOOD EQUIPMENT AND UTENSILS				36.		ation, dustless cleaning		ring, 1	
14. 15.	Food (ice) contact surfaces designed, constructed, maintained, installed, located Non-food contact surfaces designed, constructed,		1		37.		, ceilings, attached equi , clean surfaces, dustle		od 1	
15.	maintain, installed, located		'			LIGH	ITING			
16.	Dishwashing facilities designed, constructed, maintained, installed, located, operated		2		38.	Lighti	ng provided as required,	fixtures shielded	1	
						VENTILATION				
17.	Accurate thermometers, chemical test kits provide gauge cock (1/4" IPS valve)	aea,	1			· r				
18.	Pre-flushed, scraped, soaked		1		39.	Hoom	s and equipment - ver	ntea as requirea	1	
19.	Wash, rinse water clean, proper temperature		2			DRE	SSING ROOMS			
* 20.	Sanitization rinse clean, temperature, concentration	on,	4		40.	Room	s clean, lockers provide	d, facilities clean, locate	ed 1	
21.	exposure time, equipment, utensils sanitized Wiping cloths clean, use restricted		1			отн	ER OPERATIONS			
22.	Food-contact surfaces of equipment and utensils of	lean,	2		* 41.	Toxic	items properly stored, la	beled, used	5	
	free of abrasives, detergents				42.	Premi	ses maintained free of litt	er, unnecessary articles	3.2	
23.	Non-food contact surfaces of equipment and utens	ils clean	1				ng maintenance eouipme	•	1	
24.	Storage, handling of clean equipment/utensils		.1			Autho	rized personnel			
25. 26.	Single-service articles, storage, dispensing		1		43.	1	lete separation from living	g and sleeping quarters,	1	
26.	No re-use of single service articles		2		44.	laund	ry , soiled linen properly sto	and	1	
. 07	WATER		-		44.			oreu		
* 27.	Water source, safe, hot and cold under pressu	ire	5				INISTRATION			
# OO	SEWAGE				**45.		nt Permit Posted	#	0	
* 28. Sewage and waste water disposal 4 **46. Most current complete inspection report available 0										
Failure to correct any violations of critical items within (10) days may result in suspension of your food service establishment permit. Repeated violation of identical critical item category may result in revocation of your food service establishment permit. Items identified as an imminent health hazards shall be corrected immediately or operations shall cease. You are required to keep this inspection report available at this facility for public disclosure to any person who requests to review it. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. Sections 68-14-307, 68-14-318, and 4-5-320.										
REMARKS: Reinspection Date: M M D D Y Y										
Signature of Person in Charge: D					Date o	f Signatu	re:			
	By: Environmentalist					Dist. Li	st: 1st - Local File		 _	
1 "y		11 4 1 T A 11 THE	manist		1 200	Ongrati	or/Manager. 3rd - Insp	actor 102 AC 000	(D. 77/02)	